HOW TO SIGN UP

Email clubmarimar@marimarestate.com, sign up online at *www.marimarestate.com/wine-club* or call us at (707) 823-4365.

JOIN CLUB MARIMAR!

Check one: Oro – 24 Btls Plata – 12 Btls Verde – 6 Btls
DATE
NAME
ADDRESS
CITYSTATEZIP
TELEPHONE ()
E-MAIL
DATE OF BIRTH//
Check here for will-call if you would like to pick up your wines at the estate. Shipping address, if different from above:
NAME

ADDRESS	
CITYSTATE	ZIP
TELEPHONE ()	

My cookbook choice is (for Plata & Oro members):

The Catalan Country Kitchen The Spanish Table

Autograph to: ____

By signing this form, you acknowledge that:

- You are 21 years of age or older and give permission to charge your credit card for each club selection.
- Will-call. Check here if you would like to pick up your shipment(s) at the winery. We will hold 'will call' wines for 45 days before shipping them to you. Shipping charges will apply.
- Club Membership is based on receiving a minimum of two club selections. If cancelled
- before, member's credit card will be charged for benefits received as a club member.
- Notification to cancel membership is required 30 days in advance of a club selection.
 Check here if this is a Gift Membership.

Credit card:	VISA	M/C	AMEX	
CARD #				
EXP. DATE		CVV		
SIGNATURE _				



CLUB MARIMAR BENEFITS

- Access to our limited production, club exclusive wines, including rare library wines
- Special discount for Tapas and other experiences
- VIP Tour, Tasting and Lunch at the Torres Winery in Spain

Club Oro. Four cases annually: custom choice.

- Fully customizable wine selections
- Four complimentary tickets to selected Club Marimar events
- Unlimited complimentary tastings for member and five guests
- Two complimentary cookbooks signed by Marimar
- Exclusive access to winery patio for picnics
- 20% discount on all wines

Club Plata. Two cases annually: custom choice.

- Fully customizable wine selections
- Two complimentary tickets to the spring or fall Paella Lunch
- Unlimited complimentary tastings for member and three guests
- Complimentary cookbook signed by Marimar
- 15% discount on all wines

Club Verde. One case annually: new releases of whites and reds selected by Marimar.

- Unlimited complimentary tastings for member and two guests
- 10% discount on all wines



MARIMAR ESTATE VINEYARDS & WINERY

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CLUB MARIMAR



Marimar and Cristina with Bonita, Chico & their effigies – and at left, Brandy (RIP)

WHAT IS CLUB MARIMAR?

Our Club members receive not only exclusive, small production wines, but also they participate in lots of unique events... one just about every month. Lunches and dinners combine the recipes from my Spanish cookbooks with special estate-grown wines that bring us all together for a day of fun.

I hope to see you at a Club event very soon!

Lairan





The Marimar Estate winery replicates a Catalan farm or Masía

HOW DOES THE CLUB WORK?

Simply select your club level, sign up for the club and you will automatically receive the current shipment. Thereafter, you will receive a shipment of Club Marimar wines twice annually – fall and spring. Your wines will be hand chosen by Marimar, or if you join Club Oro or Plata, you can select the wines of your choice.

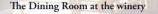
CLUB MEMBERS ARE INVITED TO EXCLUSIVE EVENTS

Here are some of our most popular annual events, always including a lavish lunch or dinner:

- Paella Lunches
- Flamenco Dancing Show & Dinner
- Valentine's Pinot Blending Workshop
- Vertical Lunch: seven-course meal paired with library wines
- Sports Day: Tennis, Ping Pong, Bocce Ball & Paella
- Release parties by the pool

CLUB MEMBERS HAVE ACCESS TO LIMITED WINES

One of the most exciting benefits of membership is access to our limited production, hand-crafted Pinot Noirs, Chardonnays, Tempranillo, Syrah, Godello and Albariño. Our wines, made in the European tradition, are meant to be enjoyed with food. They mature beautifully and will reward you with many years of cellaring.



DON MIGUEL VINEYARD

Acero *Chardonnay* (Unoaked) – Expansive fruit, floral aromas, mouthwatering freshness.

La Masía *Chardonnay* – Barrel fermented and aged in French oak; lush and creamy flavors.

***Dobles Lías** *Chardonnay* ("Double Lees") – Complex and rich, yet elegant and supple.

***Bonita's Hill** *Chardonnay* – Aromas of apricot and peach, crisp and mineral, very distinct.

Albariño – Spanish variety native to Northwest Spain. Citrusy, fresh and delightful.

*Godello – Well structured with a flinty minerality; aromas of wildflowers and Asian pears.

La Masía *Pinot Noir* – Layers of berry and jam flavors, velvety tannins, hints of vanilla and spice.

Cristina *Pinot Noir* – A barrel selection with long aging potential; deep color and seamless finish.

*Earthquake Block *Pinot Noir* – Pomegranate and plums, rich and intense, long and silky.

***Stony Block** *Pinot Noir* – Engaging aromas of orange peel and earthy forest floor quality.

***Syrah** – Classic notes of white pepper, cassis, violets, vanilla bean and roasted meats.

*Tempranillo - Notes of ripe plums, strawberry and roasted coffee.

Doña Margarita Vineyard

Club

*Blanc de Noirs *Sparkling Pinot Noir* – Aromas of strawberry, apple and mango, very fine bubbles and refreshing minerality.

Rosaleda *Rosé of Pinot Noir* – Engaging aromas of strawberry and rose petal; great acidity and minerality.

Mas Cavalls *Pinot Noir* – Wild berries and forest floor aromas, flavors of raspberry and mocha.

*Chico's Run *Pinot Noir* – Black cherry fruit, plush and sensual mouthfeel.

***Método Antiguo** *Pinot Noir* – Aromas of clove and cinnamon, with rich fruit of raspberries and orange peel.

Marimar's Paella